

IOWA STATE UNIVERSITY

ISU Dining



Who are we?

- Auxiliary
 - Self-operated dining program
 - Zero funds, university/state
 - Operate dining as a business
- Business areas of Dining
 - Residential
 - Retail
 - Catering



Who are we?

- 5 Dining Centers
- 11 cafes
- 4 fast casual
- 3 markets
- 1 food truck
- Central bakery & commissary



Who are we?



- 60 P&S staff
 - 10 culinarians
 - Registered Dietitian
- 150 fulltime employees
 - Cooks, drivers, storekeepers
- 1,900 student employees
 - Equivalent to >500 FTE
 - \$6M labor cost, 35%



Who are our customers?

FY17 Total Revenue, \$43.8M

- 75% meal plan revenue
- 89% of total revenue from students
- 43% Voluntary



Waste Reduction Efforts

- Trayless service
- Composting
- Diversion
- Menu planning and food production
- Food at First
- Additional efforts
- Education
- Future Plans

Trayless Service



**No tray?
Its
okay!**

Where'd my tray go?

ISU Dining will be removing trays to help reduce food, water, and energy waste. Thanks for helping reduce our Campus' Carbon Footprint! It is our social and environmental responsibility.

No trays **helps save:**

- water** Each tray needs 1/3 to 1/2 gallon of heated **water** to clean. Your personally saving almost 500 gallons of water annually
- energy** Less **energy** to heat water means less dependence on non-renewable fossil fuels.
- food** Studies have shown removing trays to reduce **food** waste by 25%-30% per person.

ISU Dining

*Facts gathered from The Business and Cultural Acceptance Case for Trayless Dining

www.dining.iastate.edu

Composting

- 4 food production locations
- Pre and post consumer waste
- Partnership with fraternity



Diversion

- City of Ames, waste to energy system
- Standard items
 - Paper, lightbulbs, cardboard
- Glass
- Pallets
- Uniforms
- Foodservice equipment
- Grease
 - Bio Bus
- Local growers' containers



Menu Planning and Production

- Starts with a well built recipe
- Menu
- Forecasting
- Meal service
 - Batch cooking
- Serving line worksheets
- Reuse of leftovers
- Repeat



Menu Planning & Production

Standardized Recipes

- Production Unit
- Recipe Name
- Production Date
- Yield
- Portion Size
- List of Ingredients
 - Advanced Prep
 - Quantities
- Instructions
- Service Unit
- Distribution Date
- Number of Portions



4 Seasons Marketplace P ← **Production Unit**

Soup Turkey Wild Rice ← **Recipe Name**

Hot Food ← **Prep Area**

Production Date: Monday, 3/5/2018 ← **Production Date**

Recipe Key Name (0000000223)

Production Shift: [All Meals]

Times — **Temperatures** — **Production Amount**

Prep Time: — Cooking Temp: — Yield: **2 1/4 Gallon + 3 1/4 Cup** ← **Yield Unit**

Cooking Time: 45 MIN — Internal Temp: — Portions: **80.1 4 oz Ladle** ← **Portion**

Allergens: [Dairy, Soy, Wheat/Gluten] ← **Allergens**

Ingredients and Instructions

	Quantities	(Key Name)
Water	3 3/4 Quart + 3/4 Cup	(0000000000)
Base Turkey 1 Lb	2 1/4 Ounce	(0321100000)
Rice Wild Blend 6/36 Oz — [Soy, Wheat/Gluten]	1 Pound + 1 1/4 Ounce	(0148200000)
Onions Green, Chopped chop ← Advanced Prep	4 1/2 Ounce	(0220100000)
Butter Unsalted, Melted — [Dairy]	10.17 Ounce	(0783100000)
Flour All-purpose — [Wheat/Gluten]	10.16 Ounce	(0046700000)
— — —	— — —	— — —

Peppers Red Liced #10

2 1/2 Ounce

(0027700000)

Sp Salt Kosher

2 1/4 Teaspoon

(0447900000)

Note: cream soups should be made in 2 batches to prevent curdling and deterioration of quality during meal period.

Instructions

1. Combine water, turkey base, wild rice and seasoning packet, in steam kettle.
2. Bring rice mixture to a boil; reduce heat, cover and simmer 10 minutes until rice is al dente.
3. Combine flour, poultry seasoning and pepper; blend well. Add seasoned flour to melted butter to make a roux; remove from heat.
4. Add just enough milk to roux to thin.
5. Add thinned roux to hot rice mixture; stir well to blend. Heat to 180 F, stirring in figure 8, until soup is thick. Should have a gravy consistency at this point.
6. Reduce heat and continue cooking until starch flavor is gone.
7. Add remaining milk.
8. Add turkey to soup. Continue to cook until turkey reaches 165° F.
9. Add green onions, red peppers and salt to soup. Mix thoroughly.
10. Heat soup to serving temperature of 175 f.
10. Cool to 41 F or lower internal temperature within 4 hours.
11. Reheat to 165 f internal temperature for at least 15 sec within 2 hours - one time only.

4 Oz Ladle = 4.1 Oz

12 Oz Ladle = 12.3 Oz

Distribution

	Service Unit	Yield	[Actual]	Portions	[Actual]	Serving Pan/Utensil
EB Bushel Basket 8	Monday, March 5, 2018	2 1/4 Gallon + 3 1/4 Cup		80.1	4 oz Ladle	Round Insert Pan 4 Oz Ladle
2- Deli		Yields		Portions		

Menu Planning & Production Forecasting

Get... Date: **Tuesday, September 5, 2017** Meal: Dinner Total Sales: \$

Description: Customer Count: 1,879 Approval: Served

Sort	Item Name	Key Name	Actual Portion	Fcst Qty	Prep Qty	Srvd Qty	Left Over Time
<i>Entrees</i>							
33168	Taco Beef	0588800150	#16 Scoop (1/4 cup)	230	0	52	00:0
37945	French Fried Tater Tots	0000000291	4 oz Portion	600	880	877	00:0
37945	Picadillo Cuban RES	0000006218	#12 Scoop (1/3 cup)	0	0	126	00:0
<i>Sides and Vegetables</i>							

Get... Date: **Tuesday, September 4, 2018** Meal: Dinner Total Sales: \$

Description: Customer Count: 1,800 Approval: Forecasted Status: Forecasted

Sort	Item Name	Key Name	Quantity	Forecast Portion	Price	Cost	Margin	Cost %	Total Sales
<i>Entrees</i>									
15625	Taco Beef	0588800150		#16 Scoop (1/4 cup)		0.54	(0.54)	n/a	0.00
<i>Sides and Vegetables</i>									
16250	French Fried Tater Tots	0000000291		4 oz Portion		0.22	(0.22)	n/a	0.00
22594	Chili	0361300007		2 oz Ladle		0.15	(0.15)	n/a	0.00
<i>Made to Order</i>									
23883	Run Sub Mini White Purchased	0000008601		Run		0.27	(0.27)	n/a	0.00

Iowa State Serving Line Worksheet

Forecasted Customer Count: 1,300

EB Bushel Basket S

Actual Customer Count: _____

Saturday, 08/11/2018

		<u>portion</u>					<u>carry over</u>	
Deli	<u>portion size</u>	<u>size (oz)</u>	<u>forecast</u>	<u>prepared</u>	<u>served</u>	<u>leftover</u>	<u>amount</u>	<u>waste</u>
Soups								
00214	Chicken Noodle Soup	4 oz Ladle	4.34	60	_____	_____	_____	_____
00296	Soup Broccoli Cheese	4 oz Ladle	4.89	60	_____	_____	_____	_____
Sides and Vegetables								
00515	Chips Potato	1/2 Cup	0.38	50	_____	_____	_____	_____
Deli								
02149	Lettuce Shredded (purchased)	1/2 Cup	1.00	40	_____	_____	_____	_____
01212	Tomatoes Sliced	2 Slices	1.70	40	_____	_____	_____	_____
01326	Onions Sliced Red	1 Tablespoon	0.50	40	_____	_____	_____	_____
01175	Olives Black Sliced	1 Tablespoon	0.27	10	_____	_____	_____	_____
01197	Cucumbers Sliced	Ounce	1.00	40	_____	_____	_____	_____
01228	Pickle Dill Sliced Refrigerated	3 Slices	0.25	20	_____	_____	_____	_____
01206	Pepper Green Strips	Ounce	1.00	60	_____	_____	_____	_____
02795	Pepper Pickle Banana	1 Pepper	0.69	20	_____	_____	_____	_____
01226	Jalapeno Peppers	1 Tablespoon	0.76	20	_____	_____	_____	_____
02426	Dressing Mayonnaise	1 Tablespoon	0.50	10	_____	_____	_____	_____



Food at First

- Ames based free meal program
- Perishable food pantry
- Food Recovery Network
- Donations supplied by ISU Dining
 - Retail locations
 - Academic breaks
 - Catering
- Bagels



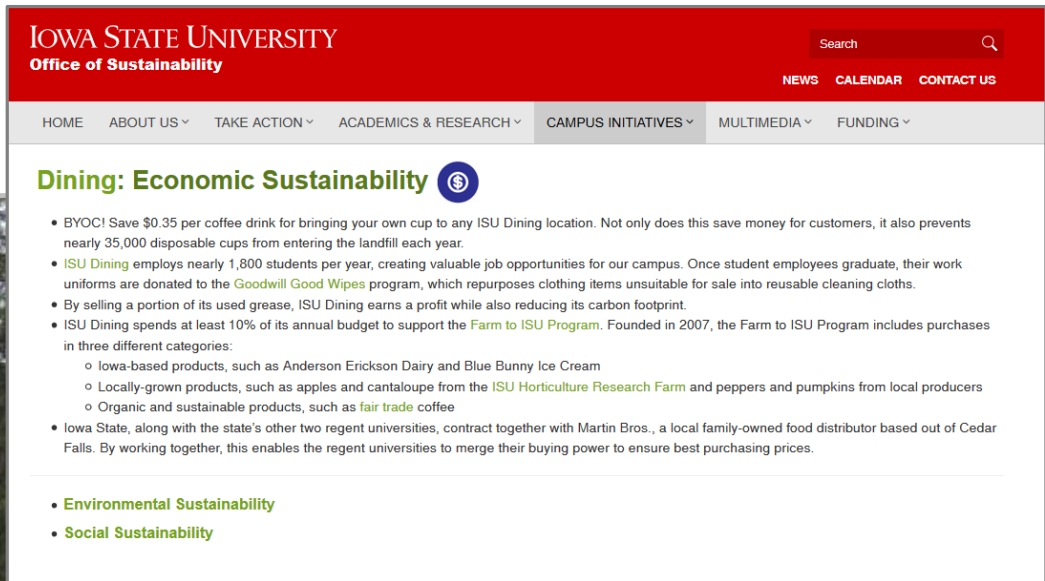
Additional Efforts

- Bring Your own Cup program
- Pulpers
- Food insecurity on campus
 - The SHOP
 - Meal Share program

Education



Education



IOWA STATE UNIVERSITY
Office of Sustainability

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Dining: Economic Sustainability

- BYOC! Save \$0.35 per coffee drink for bringing your own cup to any ISU Dining location. Not only does this save money for customers, it also prevents nearly 35,000 disposable cups from entering the landfill each year.
- ISU Dining employs nearly 1,800 students per year, creating valuable job opportunities for our campus. Once student employees graduate, their work uniforms are donated to the [Goodwill Good Wipes](#) program, which repurposes clothing items unsuitable for sale into reusable cleaning cloths.
- By selling a portion of its used grease, ISU Dining earns a profit while also reducing its carbon footprint.
- ISU Dining spends at least 10% of its annual budget to support the [Farm to ISU Program](#). Founded in 2007, the Farm to ISU Program includes purchases in three different categories:
 - Iowa-based products, such as Anderson Erickson Dairy and Blue Bunny Ice Cream
 - Locally-grown products, such as apples and cantaloupe from the [ISU Horticulture Research Farm](#) and peppers and pumpkins from local producers
 - Organic and sustainable products, such as [fair trade](#) coffee
- Iowa State, along with the state's other two regent universities, contract together with Martin Bros., a local family-owned food distributor based out of Cedar Falls. By working together, this enables the regent universities to merge their buying power to ensure best purchasing prices.

• [Environmental Sustainability](#)

• [Social Sustainability](#)



Future Plans

- Pallet Wrap
- Catered events
- Review of packaging
- Straws
- University efforts





Questions?